



Cholula Braised Boneless Beef Short Rib

WHAT'S NEEDED

Ingredients:

For Short Ribs:

- 5 lbs. boneless short rib, silver skin removed, cut across the grain into 2" strips
- 3 carrots, peeled and cut into ½ inch pieces
- 2 yellow onions, peeled and cut into ½ inch pieces
- 3 celery ribs, cut into ½ inch pieces
- 6 garlic cloves, smashed
- 1 cup tomato paste
- 2 tbsp. toasted coriander seeds, smashed
- 2 bay leaves
- 4 tbsp. olive oil
- salt and pepper

For Braising Liquid:

- 2 cups **Cholula Chile Garlic** Hot Sauce
- 1 cup **Cholula Original** Hot Sauce
- 2 cups Culinarte veal demi-glace, diluted in a ½ gallon of water

For Mashed Boniato:

- 2 lbs. Boniato, peeled and cubed into ½ inch cubes
- 4 tsp. butter
- ½ cup heavy cream
- 2 tbsp. flat leaf Italian parsley, chopped

For Refried Black Beans:

- ½ lb. dried black beans, soaked overnight in cold water
- 4 garlic cloves, minced
- 1 large onion, diced
- ½ tsp. ground cumin
- ½ tsp. McCormick Mexican seasoning
- 2 tbsp. Manteca lard

HOW TO MAKE

Preparation - 5 to 6 servings

Short Ribs:

1. Season the ribs with oil, salt and pepper. Coat a pot large enough to hold the meat, vegetables, and liquid with oil and brown meat very well on all sides.
2. Mix ingredients for Braising Liquid and set aside.
3. When the ribs are browned, drain the fat and add the vegetables. Sauté for another 5-6 minutes. Add tomato paste and continue cooking for another 4-5 minutes.
4. Add the Braising Liquid, coriander seeds and bay leaves. Cover well and bake in a 350 degree oven for 3 hours.

Mashed Boniato:

1. Place Boniato in a large pot with cold salted water. Cover and bring to a boil. Reduce heat to medium and simmer until very tender, about 10 minutes. Drain well and return to pot.
2. Mash with potato masher or ricer. Do NOT use a food processor or it will become gummy.
3. Add the butter and cream and continue to mash until it becomes a creamy puree.
4. Fold in the chopped parsley, season with salt and pepper to taste.

Refried Black Beans:

1. Drain black beans and add to a large pot. Cover with 2 inches of water and add the onions, garlic, cumin, and Mexican seasoning.
2. Turn on the heat until simmering. Simmer slowly for about 1½ to 2 hours.
3. Melt the lard in a separate pot and add beans. Mash leaving some whole for texture.

